

Title (en)
IMPROVEMENTS TO ACIDIC MEAT PRODUCTS

Title (de)
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Title (fr)
PERFECTIONNEMENTS DE PRODUITS A BASE DE VIANDE ACIDES

Publication
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Application
EP 00927471 A 20000428

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Abstract (en)
[origin: WO0065936A1] A low fat, acidic meat product such, for example, as a fermented meat product is disclosed which comprises a fermented or acidified mixture of lean meat particles and visible particles of pre-fermented, cultured dairy product. Said cultured dairy products may comprise cheese and/or yoghurt, and the particles may have a particle size in the range of 0.5 to 10mm, preferably 1 to 5mm. The product may be fermented using traditional starter cultures or alternatively may be acidified using an acidifying agent such as glucono-delta-lacto. The product resembles traditional salami, but has a substantially lower fat content.

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